

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/23/13 **Time:** 12:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: HOMELAND CREAMERY LLC **ID#:** 37-93

Sample Receipt:

Date: 04/24/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042413-0095

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
600	5-10	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
601	5-10	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
602	5-10	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
603	5-7	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	3 HSCC/g	<250 EPAC/g			
604	5-8	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
605	5-10	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
606	5-21	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
607		4 Ounces	In Plant Raw #1 41*		Not Found		14000 PAC/ml	730000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 04/24/13 **Time:** 08:45

Temperature when Analyzed: 1.0 °C

SSF: 4160

Comment: SCC requested for In Plant Raw sample #607.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 5 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow